

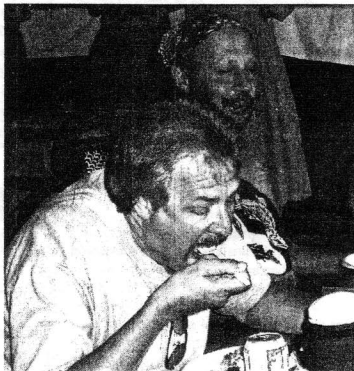


Thankspigging '06, "A Brotherly Feed"

Yes Locals, it is that time of year again. Thanksgiving, a day of expressing gratitude by demonstrating the state of being thankful. Not only for where we live but also who lives here. Those living here possess a common thread of acceptance and generosity that weaves through the fabric of this island, especially the Coral Bay community. Thankspigging celebrates this spirit with old friends, new friends and those who shall become friends by sharing simple offerings of good food. It also marks the beginning of the tourist season and the Local's last long weekend to stuff our bellies, pickle our livers and blissfully sail Coral Bay before they soon come.

Those wishing for their families home-cooked Thanksgiving feast but have no place to go, I invite you to our Thankspigging '06, Nov. 23 at Skinnys's back yard. We feed at four. If possible, please bring your best or favorite appetizer, entrée, side dish, dessert or whatever to share.

The known offerings are coming. Jack's back with his unique tasting termite-wood-smoked 15 lb. turkey. Phillip is doubling to 20 lbs. his mouth-watering prime rib. Jersey Tom will be in Jersey, but MJ will cover and deep fry three 15-lb. garlic, mustard and Cajun turkeys. Pants Man Dan is cooking 20 lbs. of leg of lamb. St Croix Tom is serving his gringo hot stuffed jalapeños. Andy is ladling, caught that day, New England clam chowder. Concordia Jeff will BBQ 30 lbs. of coke, o.j., and apple cider-marinated ribs. New guy Joe is preparing 30 lbs. of hog head hash over rice, yikes and potato soup. Jozsef is rolling 30 lbs. of yellow tail, tuna, salmon, eel and octopus sushi. Prime Mary and Barbra are cutting a huge raw vegetable crudité. Laura is baking three South Carolina deep-dish pies—apple, cherry and cranberry crackle. June Cleaver Becky is baking two large sweet potato casseroles. Barr is booming a



Calabash smash of Caribbean root vegetables. Plumber Kathy and Rob, "its all about the cranberry," are preparing cranberry couscous, cranberry-mango chutney and a cranberry pineapple sauce and baking a French string bean casserole. Varnish Nancy's friends, Cindy and Steve are flying in from Tennessee with organic winter garden squash for a mashed casserole and pies. MJ is mashing 50 lbs. of roasted garlic potatoes with gallons of gravy and dressing. Brother Ric and I will be spit roasting two 100 lb. pigs with a Makers Mark Whisky, Grand Manier, o.j, pineapple and honey baste and I have 20 lbs. of Old Mill rubbed alligator smoked with Tyrone's coconut husks.

For the first time, Dennis and Pat have graciously

opened their Shipwreck Landing kitchen for anyone needing to cook or bake their offering from 9 a.m. to 2 p.m. Chef MJ and his Culinary Team will be there to assist anyone needing it.

Warren will once again lead his Texas Trash

Team of Adette and Kent to clean Skinnys for the Regatta the next morning. Decoration Diva Sally is of course doing decorations and featuring this year's centerpiece. a turkey buzzard, and who knows what else, with Joanne assisting. Thanks to Prime Mary, Charlie, Elliot, Keryn, Bucky, Dennis and Pat, welder Jim and last but not least, Moe, for sharing his space and donating stuff.

All musicians are welcomed to jam after we feed. Last year, 12 showed and entertained till late.

Mom and Dad are back with the whole clan family, except my kids. Many have come for the first time. Brother Ric and wife Peg have just sailed here to live from Virginia, hence the "Brotherly Feed." Yet we are all truly brothers and sisters sharing this tiny island body of rock called Love City. And the heart of this island body beats instinctively in Coral Bay. Please feel free to join our tribal feast that reflects the local flavors of those who call Coral Bay home.

With Positive Thoughts, Ken
(longhair ken, architect ken)

